

hkrev14--04/25/2002

## RED MEAT EXPORT REQUIREMENTS FOR HONG KONG

### ELIGIBLE/INELIGIBLE PRODUCTS

#### A. Eligible product

1. Fresh/frozen red meat and red meat products
2. Horsemeat
3. "For Export Only" products
  - a. Pork tongues (with bite marks)
  - b. Unopened pork hearts (with blood clots)
  - c. Pork uteri (nongravid uteri from gilts only)

#### B. Ineligible product

1. The following meats and meat by-products are prohibited entry:
  - a. Boneless meat consisting of trimmings or other pieces of shape or condition that would prevent identification with a definite carcass part. Ground beef remains eligible and is not prohibited by this requirement.\*
  - b. Carcasses with pleura or peritoneum removed (except swine).
  - c. Meat without skeletal lymph nodes (except mutton and lamb).

### LABELING REQUIREMENTS

A. Prepackaged product - Hong Kong defines "prepackaged product" as any food packaged in such a way that the contents cannot be altered without opening or changing packaging, and the food is ready for presentation to the ultimate consumer or a catering establishment as a single food item.

1. All labeling may be in English or Chinese or in both languages. If both English and Chinese languages are used, the product name and list of ingredients shall appear in both languages.
2. Prepackaged meat, including frozen product with greater than 18 months expected shelflife, shall be labeled as follows:
  - a. a "best before" date (in Chinese and English), or
  - b. in the case of highly perishable product where a human health hazard develops after a short period, a "use by" date (in Chinese and English).

- 1) The date shall be shown either in Arabic numerals or in both Chinese

and English. It shall be expressed in terms of day, month and year, in that order.

2). In the case of food which can reasonably be expected to retain its specific properties for not more than three (3) months, the date may be expressed in terms of a day and month, in that order.

3). In the case of a food which can reasonably be expected to retain its specific properties for more than three (3) but not more than eighteen (18) months, the date may be expressed in terms of a month and a year, in that order, and preceded by the word "*end*".

3. Any special conditions or instructions for use of a product shall be legibly marked or identified on the label.

4. Prepackaged product shall be marked or labeled with the full name and address of the manufacturer or packer except in the following situations:

a. The package is marked with an indication of the country of origin and the name of the distributor or brand owner in Hong Kong, and the full address of the manufacturer has been given in writing to the Director of Health in Hong Kong.

b. The package is marked or labeled with an indication of the country of origin and a code marking which identifies the manufacturer or packer in that country. An explanation of the code marking and the manufacturer or packer to which it relates has been given in writing to the Director of Health in Hong Kong.

5. The package is to be clearly marked or labeled with the numerical count, or with the net weight or net volume expressed in metric or imperial units.

6. A handling statement recommending storage at 0°F or -18°C is required for frozen product.

7. Exemption - Prepackaged foods in a container with a surface area of less than 10 square cm are not required to meet requirements for a list of ingredients, special instructions for storage or use, or full name and address of manufacturer or packer.

B. Tenderized meat shall be clearly and legibly marked with the words "*TENDERIZED*" in capital letters and must be written in English and Chinese.

C. "For Export Only" product labeling

a. Pork Tongues - Containers must be marked "*FOR EXPORT ONLY.*"

b. Pork Uteri - Cartons must be labeled "*FOR EXPORT ONLY.* "

c. Unopened Pork Hearts - Cartons must be labeled "*FOR EXPORT ONLY*".

## PROCESSING REQUIREMENTS

A. Pork uteri may be exported as edible product, using FSIS Form 9060-5 (05/06/1999) Meat

and Poultry Certificate of Wholesomeness, to certify the wholesomeness provided:

a. Uteri to be saved for export must remain with the viscera and be examined by visual inspection and palpation. Any uteri showing hyperemia or enlargement from oestrus or other physiological process are not acceptable.

b. Immediately after passing inspection, uteri must be chilled (preferably in crushed ice), drained, packed and frozen. "Hot" freezing is not permitted.

Note: Importers are responsible for obtaining a special permit from Hong Kong Urban Services Department for each consignment.

## DOCUMENTATION REQUIREMENTS

### A. Fresh/Frozen red meat and red meat products

1. Obtain FSIS Form 9060-5 (05/06/1999) Meat and Poultry Certificate of Wholesomeness.

a. The following additional statement must be typed in the "Remarks" section:

*"The United States is free of BSE. "*

b. Use of the terminology "miscellaneous meat products" is unacceptable on FSIS Form 9060-5.

B. Horsemeat - Obtain FSIS Form 9060-10 (7/90), horsemeat certificate. The following statement must be entered on the FSIS Form 9060-10 or on an FSIS letterhead certificate:

*"All necessary precautions for preventing danger to public health were taken during meat dressing, preparing, and packing."*

Note: For importation of horsemeat, an application is submitted to and is approved by the Director, Medical and Health Services, Urban Services Department, Hong Kong. The importer is responsible for this approval.

### C. "For Export Only" products

1. Pork tongues (with bite marks, untipped), Obtain FSIS Form 9060-5 (05/06/1999)-- Meat and Poultry Certificate for Wholesomeness. *"For Export Only"* must be entered in the "Remarks" section

2. Pork hearts, unopened (with blood clots) - Obtain FSIS Form 9060-5 (05/06/1999)-- Meat and Poultry Certificate for Wholesomeness. *"For Export Only"* must be entered in the "Remarks" section

3. Pork uteri - Obtain FSIS Form 9060-5 (05/06/1999)-- Meat and Poultry Certificate for

Wholesomeness. *"For Export Only"* must be entered in the "Remarks" section

D. All FSIS certificates must be dated and bear the signature and title of an FSIS veterinarian.

## OTHER REQUIREMENTS

Products may be subjected to laboratory examination, as the Hong Kong officials reserve the right to sample for microbiological examination and refuse entry to unsatisfactory product.

## PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible for export of meat and meat products to Hong Kong.

## POULTRY EXPORT REQUIREMENTS FOR HONG KONG

### ELIGIBLE/INELIGIBLE PRODUCT

#### A. Eligible poultry products

1. Fresh/frozen poultry and poultry products
2. "For Export Only" products
  - a. Whole ducks and chickens with heads and feet attached
  - b. Poultry feet, oil sacs and duck tongues (See Processing Requirements for Hong Kong Standard)
3. Ostrich Meat

## LABELING REQUIREMENTS

A. Prepackaged product - Hong Kong defines "prepackaged product" as any food packaged in such a way that the contents cannot be altered without opening or changing packaging, and the food is ready for presentation to the ultimate consumer or a catering establishment as a single food item.

1. All labeling may be in English or Chinese or in both languages. If both English and Chinese languages are used, the product name and list of ingredients shall appear in both languages.
2. Prepackaged food, including deep frozen product with greater than 18 months expected shelflife, shall be marked or labeled with the appropriate durability indication as follows:
  - a. a "best before" date (in Chinese and English), or
  - b. in the case of highly perishable product where a human health hazard develops

after a short period, a "use by" date (in Chinese and English).

1) The date shall be shown either in Arabic numerals or in both Chinese and English. It shall be expressed in terms of day, month and year, in that order.

2). In the case of food which can reasonably be expected to retain its specific properties for not more than three (3) months, the date may be expressed in terms of a day and month, in that order.

3). In the case of a food which can reasonably be expected to retain its specific properties for more than three (3) but not more than eighteen (18) months, the date may be expressed in terms of a month and a year, in that order, and preceded by the word "end".

3. Any special conditions or instructions for use of a product shall be legibly marked or identified on the label.

4. Prepackaged product shall be marked or labeled with the full name and address of the manufacturer or packer except in the following situations:

a. The package is marked with an indication of the country of origin and the name of the distributor or brand owner in Hong Kong, and the full address of the manufacturer has been given in writing to the Secretary for Municipal Services in Hong Kong.

b. The package is marked or labeled with an indication of the country of origin and a code marking which identifies the manufacturer or packer. An explanation of the code marking and the manufacturer or packer to which it relates has been given in writing to the Secretary for Municipal Services in Hong Kong.

5. The package is to be clearly marked or labeled with the numerical count, or with the net weight or net volume expressed in metric or imperial units.

6. A handling statement recommending storage at 0°F or -18°C. is required for frozen product.

7. Exemption - Prepackaged foods in a container with a surface area of less than 10 square cm are not required to meet requirements for a list of ingredients, special instructions for storage or use, or full name and address of manufacturer or packer.

#### B. Poultry Feet, Oil Sacs, and Tongues

1. Feet, oil sacs and tongues must be labeled accurately i.e., "*chicken feet*" or "*chicken oil sacs*"; "*turkey feet*" or "*turkey oil sacs*"; or "*duck feet*", "*duck oil sacs*" or "*duck tongues*" and the label must include the statement: *FOR EXPORT ONLY*.

2. The following must be printed on the shipping container:

a. "*Packed under sanitary supervision of USDA*"

- b. the establishment number
- c. the name and address of the establishment or distributor, and
- d. the statement, "*Product of USA*".

Note : Use of official inspection legend is prohibited.

C. Ducks with head and feet attached must be fully labeled to comply with the Act and Regulations. The product name shall read "Young duck with clean head and feet attached." All labeling shall bear the wording "*FOR EXPORT TO ONLY*."

## PROCESSING REQUIREMENTS

A. Poultry feet, oil sacs and duck tongues may be exported to Hong Kong under the following conditions (Hong Kong Standard):

1. Feet must be removed after dressed poultry receives final wash, before entering the evisceration room or immediately after transfer from picking to the eviscerating conveyor line.
2. Feet must be handled sanitarily, packed in clean containers, and frozen promptly. Plant management shall cooperate in proper handling of this product and instruct plant employees to reject any feet obviously unfit for food.
3. Feet must be scaled and toenails removed.
4. Plants in which feet are removed in the picking room must ensure that feet are not contaminated during collection.
5. The hock joint areas must be observed for swellings and abnormalities that might affect product wholesomeness or product packaging operation.
6. Feet shall be prepared and packed in shipping cartons in a separate room under sanitary conditions and refrigerated until frozen.

B. Whole ducks and chickens with heads and feet attached - All such product must have passed ante-mortem and post-mortem inspection.

- a. Heads shall be completely defeathered, and mouths and nasal passages thoroughly washed. Gullets and tracheas shall be removed.
- b. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe the joint areas for swellings or abnormalities that might affect product wholesomeness.

## DOCUMENTATION REQUIREMENTS

A. Fresh/frozen poultry and poultry products - Obtain FSIS 9060-5 (05/06/1999), Meat and

## Poultry Certificate of Wholesomeness

B. Poultry feet (produced according to "Hong Kong Standard"), oil sacs, and tongues - Obtain FSIS Form 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness.

### 1. Special certification procedures

a. When FSIS Form 9060-5 is signed for these products, THE CERTIFICATION STATEMENT FOR POULTRY PRODUCTS FOUND DIRECTLY ABOVE THE SIGNATURE LINE ON THE FORM IS NOT CHECKED OFF.

b. The following alternative statement should be entered in the "Remarks" section of the unchecked FSIS Form 9060-5 when the requirements of the Hong Kong Standard are met:

*"This certifies that the poultry feet, oil sacs or duck tongues specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and unadulterated so far as can be determined by external examination and acceptable for human consumption according to Hong Kong standards."*

Note : The "Hong Kong standard" and the above documentation procedure is implemented by agreement and neither the procedure nor the above statement is applicable to other countries unless specified in the FSIS Export Library.

C. Ostrich meat - Obtain FSIS Form 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness. Exporters must present the scientific name of the bird to show that it is not from endangered species along with certification from the Convention on International Trade in Endangered Species (CITES) and FSIS Form 9060-5 to the Hong Kong Department of Health for import approval.

D. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

## OTHER REQUIREMENTS

1. Products may be subjected to laboratory examination, as the Hong Kong officials reserve the right to sample for microbiological examination and refuse entry to unsatisfactory product.

2. Hermetically sealed (canned) chicken broth - Hong Kong does not require health certification (FSIS Form 9060-5) for this product. Caution: Exporters should be aware that the product will not be able to move into any other country that requires export certification if the documents are not issued prior to leaving the U.S.

## PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible for export of poultry products to Hong Kong.

hkrev14--04/25/2002